

PRINT-WORKS
BISTRO

STARTERS

◆BEEF SHORT RIB FLATBREAD	15
caramelized onions, Boursin, Gruyère port wine-balsamic reduction herbes de Provence	
ALL-NATURAL BACON & SHRIMP DIP	18
crackers, sweet potato chips	
TRUFFLE FRIES	11
herbes de Provence, saffron rouille	
◆GOUGÈRES	9
cheese puffs	
◆BISTRO DEVEILED EGGS	13
paprika, chives	
BURATTA	16
jambon de Bayonne, melon, basil honey	
CRISPY BRUSSELS SPROUTS	16
preserved lemon vinaigrette, fried leeks bacon, honey-chili aioli	
CRISPY CALAMARI FRITES	15
sea salt, cocktail sauce	
◆PARISIAN TUNA TARTARE*	18
capers, cornichons, shallot, Dijon aioli sweet potato chips	
ARTISANAL CHEESE & CHARCUTERIE	Mkt
bistro inspired accoutrements	
PRINCE EDWARD ISLAND MUSSELS	16/26
Riesling, fresh herbs, hand-cut fries	
CHEESEBURGER*	16
lettuce, red onion, mayonnaise hand-cut fries; cheddar, Roquefort Emmentaler	

Sides

Crispy Brussels Sprouts bacon, leeks	7
Cheddar, Bacon & Chive Potato Cakes	6
French Green Beans.....	6
Hand-Cut Fries.....	5
Brussels Sprouts	6
Crème Fraîche Mashed Potatoes	5
Creamed Leeks	6
Vichy Carrots	6

STARTER SALADS & SOUPS

◆APPLE	11
mixed greens, toasted pumpkin seeds red beets, chèvre, mustard vinaigrette	
ROASTED BEETS	11
mixed greens, Roquefort, walnuts house vinaigrette	
VEGGIE	8
mixed greens, carrot, cucumber, celery creamy herb dressing	
FRENCH ONION SOUP	8
melted Emmentaler, crostini	
SOUP OF THE DAY	Mkt
(Please ask your server)	

ENTRÉES

◆CHICKEN SCHNITZEL	27
apple salad, preserved lemon vinaigrette	
◆GRILLED PORK CHOP*	35
mustard-tarragon butter, cheddar, bacon & chive potato cake, Vichy carrots	
◆PAN SEARED TROUT	29
brown butter-sage emulsion, creamed leeks, Vichy carrots	
◆VEGETABLE WELLINGTON	26
mushrooms, lentils, leeks, butternut squash, chèvre, mushroom gravy French green beans	
TODAY'S CHEF SELECTION, (please ask your server)	Mkt
◆ESPRESSO BRAISED BEEF SHORT RIBS*	34
cream leeks, cheddar, bacon & chive potato cake	
◆FLOUNDER FRANÇAISE	34
lemon-caper beurre blanc, crème fraîche mashed potatoes, Vichy carrots	
STEAK FRITES*	32
sliced hanger steak, herbed Maître d' butter, hand-cut fries	
◆GRILLED SALMON*	32
lemon-dill emulsion, crème fraîche mashed potatoes, French green beans	
◆PAN SEARED SCALLOP RISOTTO	38
bacon lardons, peas, asparagus, mint, Prima Donna	
◆BEEF BOURGUIGNON	34
beef tenderloin tips, red wine-mushroom ragout, carrots pearl onions, crème fraîche mashed potatoes	
◆GRILLED FILET MIGNON AU POIVRE*	38
brandy-peppercorn emulsion, crème fraîche mashed potatoes French green beans	

Daily Plates

- MONDAY -
Bouillabaisse
◆◆◆
- TUESDAY -
Chicken Cordon Bleu
◆◆◆
- WEDNESDAY -
Fish & Chips
Hook-N-Line Caught
◆◆◆
- THURSDAY -
Chicken Paillard
◆◆◆
- FRIDAY -
Beef Stroganoff*
◆◆◆
- SATURDAY -
Grilled NY Strip*
◆◆◆
- SUNDAY -
Roasted Turkey Dinner

Please let us know about your allergies. Some recipes may contain nuts or other allergens.
*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

EMPLOYEE TRUST OWNED!